
Appetizers

Rosewood Appetizer Platter 13.95 per person
Jumbo shrimp cocktail, bruschetta & fried calamari (minimum 4 people)

Prosciutto & Mozzarella 9.95
Homemade mozzarella wrapped with prosciutto d'parma then seared, served with mixed field greens, Peppers, balsamic syrup & basil olive oil

Fried Calamari 13.95

Fresh Shrimp Cocktail Supreme 13.95

Bruschetta 6.95
Italian bread, Roma tomatoes, fresh mozzarella cheese, basil, garlic & virgin olive oil

Maryland Crabmeat Cake 14.95
Fennel salad, oranges & honey-chipotle mayonnaise

Seared RARE Yellowfin Tuna 14.95
Spice crusted, roasted red peppers, wasabi & soy-ginger vinaigrette

Today's Special Soup 6.95

Special Salads

Classic Caesar Salad 7.95
Hearts of romaine, Romano cheese, brioche croutons

Mediterranean Salad
Romaine hearts, provencale olives, caperberries, roma tomatoes, feta cheese, shaved Bermuda onions & balsamic vinaigrette 9.95
Grilled chicken breast additional 7.95

Wedge of Iceberg Lettuce
Crumbled bleu cheese, grape tomatoes & creamy bleu cheese dressing 9.95

Sea Salt Roasted Beet Salad
Frisee, wild arugula, aged goat cheese, toasted pistachio nuts, honey-cider vinaigrette 10.95

Entrées

Grilled Vegetable Platter 18.95
Seasoned assorted of vegetables delicately seasoned, laced with extra virgin olive oil & balsamic vinaigrette

Tenderloin Steak Salad 19.95
Hearts of romaine, crumbled blue cheese, Bermuda onions & balsamic vinaigrette

Chicken Romano 21.95

Lightly breaded, topped with Roma tomatoes, fresh mozzarella cheese, arugula & aged balsamic vinegar

Private Rooms Available for All Occasions

All entrées include choice of soup or house salad.
18% gratuity will be added for parties of 10 or more.
Executive Chef Tino Almaraz

****ROSEWOOD IS PROUD TO BE RECOGNIZED IN THE FIRST CHICAGO 2011 MICHELIN GUIDE**

Lobster

Twin Lobster Tails Market Price

Steak & Lobster Tails Market Price

Seafood

Charcoal Grilled Atlantic Salmon 29.95

Sautéed baby spinach, exotic mushrooms & pearl onions, red wine sauce

Seared RARE Yellowfin Tuna 29.95

Spice crusted, roasted red peppers, wasabi & soy-ginger vinaigrette

Pan Roasted Tilapia 26.95

Macadamia nut-cornmeal crusted, lemon caper butter sauce

Side Orders

Sautéed Mushrooms 7.95

Grilled Asparagus 8.95

Sautéed Baby Spinach 7.95
Roasted Garlic

Steamed Broccoli 7.95
Hollandaise Sauce

Baked Potato 7.95

Twice-Baked Potato 8.95

Au Gratin Potatoes 9.95

Mashed Potatoes 7.95

Steaks & Chops

Filet Mignon 9 oz. 29.95

Filet Mignon 13 oz. 39.95

Bone-In Filet Mignon USDA Prime 16 oz. Market Price

New York USDA Prime Strip Steak 16 oz. 44.95

Kansas City USDA Prime Bone-In Strip Steak 20 oz. 44.95

Roasted Prime Rib of Beef, on the Bone 39.95

Creamy horseradish, au jus

Charred Roasted Prime Rib of Beef, on the Bone 39.95

Creamy horseradish, au jus

Jimmy's Favorite: Lightly Grilled Roasted Double-Cut Pork Chop 32.95

Madeira wine sauce

Veal Piccata 28.95

Sautéed veal scaloppini with lemon caper butter sauce

Per request: peppercorn, cajun, bleu cheese or horseradish crust on any steak 3.00